



Semi-Homemade Lemon Bars

Ingredients

- 1 box lemon cake mix
- 1/4 cup butter or margarine, softened
- 3 eggs
- 1 package (8 oz) cream cheese, softened
- 1 cup powdered sugar
- 2 tablespoons lemon juice

Directions:

1. Heat oven to 350°F. In large bowl, beat dry cake mix, butter and 1 of the eggs on low until crumbly. Press in bottom of an ungreased 13×9-inch pan.
2. In medium bowl, beat cream cheese (make sure it's soft & room temp) on medium until smooth. Slowly beat in powdered sugar on low, then add remaining 2 eggs into mixture on medium speed until blended. Stir in lemon juice until smooth and spread over cake mixture.
3. Bake bars 23 to 28 minutes or until set. Cool completely, about 1 hour. Top with lemon frosting (recipe below) and refrigerate about 3 hours or until firm. Cut into bars for dessert, or into bite size pieces for snacks. Refrigerate any leftovers.

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Lemon Frosting

Ingredients:

- 1/4 cup of butter, softened
- 1/2 tsp vanilla
- 1/2 tbsp lemon zest
- 2 tbsp of milk
- 1 3/4 cups confectioners sugar
- 1 tbsp lemon juice

Directions:

1. Mix the butter, lemon zest and vanilla together until all of the lumps are gone.
2. Add milk into the butter mixture, then start adding the sugar slowly by the 1/2 cup. Once all of the sugar is mixed in, cream on high for about two minutes.
3. Slowly stir in the lemon juice and mix by hand until well incorporated, about 30-60 seconds.

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